

WEDNESDAY
31 MAY 2017
MELBOURNE CRICKET GROUND

The future for confectionery



Proudly sponsored by Manildra Group



Dear Industry Colleagues,

On behalf of the Australian Industry Group (Ai Group) Confectionery Sector Technical Committee, it is with pleasure that we invite you to our Australasian confectionery and food industry technical conference – **ConTech2017**.

To be held on 31 May at the Melbourne Cricket Ground in East Melbourne, **ConTech2017** will offer you new insights, new practical tools and much sought-after networking opportunities – there is something for everyone.

Themed **THE FUTURE FOR CONFECTIONERY**, a jam-packed speakers' program will take you on a journey featuring a global market analysis and discussion on trends driving innovation in the confectionery industry.

You will get down to the nitty gritty of ingredient science and technology, innovation and its application – always of importance to confectionery, but never more so than now, with the pressures on health and wellness and the challenge of being true to our treat foods.

There will also be foundation matters of interest to the industry, ranging from allergens to export, as we learn from the speakers and industry colleagues alike.

Whether you are a food scientist, new product developer, sales and marketing professional, regulatory and corporate affairs personnel, business owner or student **ConTech2017** is a must attend.

In the days immediately following **ConTech2017** the much anticipated two-day practical and theoretical workshop, **CONFECTIONERY SCIENCE – INNOVATION WITH TEXTURE** will be conducted.

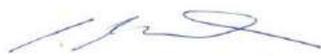
ConTech2017 is brought to you with the continuing support of the ConTech Principal Sponsor – **The Manildra Group** – and we thank them for their generous support of the industry and **ConTech2017**, in particular.

Don't delay and register today ... please note the early bird discounted registration closes on 4 May 2017. See you there!

Yours sincerely



Timothy Piper
Head - Victoria & Head of Ai Group Confectionery Sector



Chris Raworth
Chair – Ai Group Confectionery Sector Technical Committee; Senior Manager APMENA R&D Effectiveness, Mars Chocolate Australia

INDUSTRY DINNER

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A highlight of ConTech2017 is the industry networking dinner, proudly sponsored by the Manildra Group.

The industry networking dinner will be held on the evening of 31 May 2017 at the MCG, after the conference sessions.

The evening commences with pre-dinner drinks at approximately 6.00pm in the trade area, followed by a sit-down three-course dinner at 7.00pm. Table bookings of eight receive a 10% discount.

Why not plan for this to be your business networking activity and bring along your work team, entertain your business colleagues and treat your partner to a great night out?

This year our after-dinner speaker is Lydia Lassila, Australian Olympic representative, mother and successful entrepreneur. Lydia has represented Australia in four Winter Olympic Games and currently holds three world records, with the latest being the first woman in history ever to perform a quad-twisting triple somersault, the most difficult jump ever done by a female aerial skier.

She is also an author of the book 'Jump' and in 2016 a documentary on Lydia's career and achievements titled 'The Will to Fly' was released.

INNOVATION SHOWCASE

This year we welcome back the ConTech2017 'Innovation Showcase' – a display of new Australian and New Zealand manufactured confectionery made locally, or under contract locally, and launched in the past 12 months. If you would like to participate please contact Julie Gerrard:
julie.gerrard@aigroup.com.au

EARLY BIRD

Return registration form by close of business
4 May 2017 to receive reduced conference rate.

SPEAKERS

PROFESSOR MARTIN COLE

Deputy Director, Agriculture and Food, CSIRO

Professor Martin Cole is an internationally recognised food scientist working with government, academia and industry. Professor Cole has published and presented over 160 papers on food safety, food trends and innovation, novel processing and nutrition. He has 15 years' experience with the CODEX Food Hygiene Committee, is currently the Chair of the International Commission on the Microbiological Specifications for Food and a FSANZ Director. He is a graduate of the Australian Institute of Company Directors, Adjunct Professor at the Tasmanian Institute of Agricultural Science, University of Tasmania and an IFT Certified Food Scientist. He is a fellow of the International Academy of Food Science and Technology.



STUART DALE

Technical Production Manager, Nestlé Australia

Stuart Dale has worked for Nestlé for 37 years. Originally from York in the UK, he worked for many years in Nestlé Research and Development, specialising in chocolate under the leadership of Dr Stephen Beckett. During this period Stuart gained experience in global markets. Since 1995 he has been based in Melbourne, initially in technical/product development roles and now in production management. Stuart currently manages the production of chocolate, compounds and coatings for Nestlé Oceania. Stuart graduated in Applied Chemistry and has recently authored a chapter for the upcoming 5th edition of "Industrial Chocolate Manufacture and Use" edited by Dr Beckett, Dr Mark Fowler and Professor Gregory Ziegler.



MARK BACZYNSKI

Group Technical Manager, Manildra

Mark Baczynski has an Honours Degree in Science and Chemical Engineering. He commenced his career at Defiance Quality Foods as a Process Engineer and has progressed through various roles in R&D and quality for both Bunge and Goodman Fielder. Mark joined Manildra in 2000 as Product Development Manager and since 2012 has led a multi-functional team responsible for product innovation, process development and optimisation and quality. Mark is a Churchill Fellow and an Adjunct Associate Professor at the University of Queensland. He has lectured at several universities and has had numerous technical articles published in *Baking and Snack*, *Cereal Foods World* and *Food Product Design*.



TOM VIERHILE

Innovation Insights Director, GlobalData (US)

Tom Vierhile is the Innovation Insights Director for London-based GlobalData PLC. Tom has more than 20 years' experience in consumer packaged goods reporting and analysis, much of that with the Product Launch Analytics database of new products. Based in New York, he is an internationally recognised expert on new product marketing. Tom has given presentations on new product trends at industry conferences in the US, Europe and South America and is a regular contributor to Prepared Foods magazine, Natural Products Insider and Just Drinks. Tom has a Bachelor's Degree in Marketing from St Bonaventure University and an MBA from SUNY Buffalo.



DR DAVID KANNAR

Associate Professor, School of Clinical Sciences, Faculty of Medicine, Monash University

Dr David Kannar is an Associate Professor at Monash University in the Food and Agriculture Initiative. He also works in clinical research and development at the Peninsula Heart Centre in the Peninsula Private Hospital at Frankston, with cardiologist Dr Greg Szto. David has worked extensively in the food and pharmaceutical industries in Asia, Australia, Belgium, California, France, and Mexico. He is a prolific inventor, noted as one of Australia's largest individual patent holders.



ANDREW PEKIN

General Manager – Technical, Chobani Yoghurt

Andrew Pekin is a food manufacturing expert with 30 years' experience with a background particularly in dairy foods and confectionery. Andrew's experience encompasses 14 years with Fonterra (Bonlac Foods), 12 years with Mars Chocolate Australia in Regional Victoria and three years with Dairy Food Safety Victoria. He has worked in front line operational roles as well as holding management and leadership positions in R&D, Quality, Safety and Production. Andrew joined Chobani in February 2016 as GM – Technical, holding responsibilities for R&D, Quality, Safety and Process and Packaging Improvement and is also a member of the Chobani Australia leadership team.



PROGRAM

8.00am

SESSION 1

Registration and Trade Exhibition

#WHAT'S TRENDING

OPENING ADDRESS: Tim Piper, Head – Confectionery Sector, Ai Group

KEYNOTE PRESENTATION: Global food megatrends driving innovation in confectionery

Professor Martin Cole, Deputy Director, Agriculture and Food, CSIRO,
proudly sponsored by AAK Aust

KEYNOTE PRESENTATION: Walking the tightrope: how are global confectionery makers balancing health and indulgence concerns via new product innovation

Tom Vierhile, Innovation Insights Director, GlobalData (US)

Energy Break – proudly sponsored by MWT Foods and Trade Exhibition

SESSION 2

FOUNDATION MATTERS

Allergen management – it's all about the consumer safety

Kirsten Grinter, President, Allergen Bureau (Regulatory & Scientific Affairs
Manager Oceania, Nestlé Australia)

Exploring innovation with compounds

Stuart Dale, Technical Production Manager, Nestlé Australia *proudly
sponsored by Nestlé Industrial*

Sourness and stability in confectionery

Edwin Bontenbal, Direct Business Development Food, Corbion (Purac Asia
Pacific) *proudly sponsored by Axieo Specialties*

Presentation of the **Sollich Award**

Lunch – proudly sponsored by MPD Dairy Products and Trade Exhibition

SESSION 3

WEIGHTY ISSUES

Sugar: cause or cure?

Dr David Kannar, Associate Professor, School of Clinical Sciences, Faculty of
Medicine, Monash University

IMO – the guilt free sweetener?

Mark Baczynski, Group Technical Manager, Manildra Group

Modification with soluble fibre

Laura Khoury, Product Applications Support Manager, ADM Australia

Q&A Panel – Dr David Kannar, Mark Baczynski, Laura Khoury

Energy Break – proudly sponsored by ADM Australia and Trade Exhibition

SESSION 4

BUSINESS NEAR AND FAR

Getting your product right for international markets

Craig Malcolm, Trade Adviser – TradeStart, Ai Group

Our export adventure

Emilio De Lorso, Managing Director, Della Rosa Fresh Foods

Nothing but good – the Chobani story

Andrew Pekin, General Manager Technical, Chobani Yoghurt

6.00pm

Pre-dinner drinks – proudly sponsored by Manildra Group and Trade
Exhibition

7.00pm

Dinner – proudly sponsored by Manildra Group

Guest speaker: Olympic champion, entrepreneur and mum,
Lydia Lassila – 'The Will to Fly'

REGISTRATION

EARLY BIRD SPECIAL PRICE – paid by 4 May 2017 – Ai Group member \$599

WHEN: Wednesday, 31 May 2017	WHERE: Melbourne Cricket Ground (MCG)	
REGISTRATION: 8.00am	RSVP: 19 May 2017 or *Early Bird special 4 May 2017	
<p>ACCOMMODATION: The Melbourne Cricket Ground (MCG) is located in Yarra Park and is within walking distance of the central business district of Melbourne. The surrounding areas of East Melbourne, Richmond and the city have all levels of accommodation. www.wotif.com/Melbourne-Cricket-Ground-Hotels.0-1501726-0.Travel-Guide-Filter-Hotels. The Pullman on the Park is offering delegates 10% off best available rate at the hotel and you will need to contact the hotel direct to make the booking – quoting EPICURE</p> <p>PARKING: If staying at the Pullman on the Park - \$35 self-parking per day will apply. There will be limited parking at the MCG.</p> <p>PUBLIC TRANSPORT: Jolimont train station is a 5 minute walk to the MCG with trams: 75, 48 and 70 again, within easy walking distance of the MCG.</p>		
<p>Ai Group member attending:</p> <p><input type="checkbox"/> Conference \$699 (*\$599 Early Bird Special)</p> <p><input type="checkbox"/> Dinner \$165 (<i>Dinner is not included in the conference registration fee</i>)</p> <p><input type="checkbox"/> Table of 8 received a 10% discount: \$1,188 (Names and company names for all guests must be supplied)</p>	<p>Non-Ai Group member attending:</p> <p><input type="checkbox"/> Conference \$750</p> <p><input type="checkbox"/> Dinner \$180 (<i>Dinner is not included in the conference registration fee</i>)</p>	<p>\$</p> <p>\$</p> <p>\$</p>
<p>Student attending:</p> <p><input type="checkbox"/> Conference \$90</p> <p><input type="checkbox"/> Dinner \$90 (<i>Dinner is not included in the conference registration fee</i>)</p>	<p>Student identification no. (Please attach a copy of identification card)</p>	<p>\$</p> <p>\$</p>
<p>Please indicate any special dietary requirements:</p>	<p>TOTAL DUE \$</p>	

ATTENDEE DETAILS:

TITLE	FIRST NAME	SURNAME
COMPANY		
JOB TITLE		
ADDRESS		
STATE	POSTCODE	EMAIL
TELEPHONE	Upon payment being accepted this form becomes a tax invoice. All prices are GST inclusive. Payment must be made at the time of registration. Australian Industry Group ABN: 76 369 958 788.	
Please find enclosed a cheque for \$		Or please charge my credit card \$
<input type="checkbox"/> VISA <input type="checkbox"/> AMEX <input type="checkbox"/> MASTERCARD	NUMBER	EXPIRY DATE
CARD HOLDER'S NAME	SIGNATURE	

PLEASE RETURN REGISTRATION FORM TO: Julie Gerrard: julie.gerrard@aigroup.com.au

EFT Payment:

BANK: Commonwealth Bank
 ADDRESS: Miller & Berry Streets, North Sydney
 ACCOUNT NAME: Australian Industry Group
 BSB: 062217
 ACCOUNT NUMBER: 10079365
 Quote your Ai Group membership number as reference

Cancellation Policy – Registration may be cancelled up to 14 working days prior to commencement of the conference with full refund. If no cancellation notice is received or cancellation is made less than 10 working days prior to commencement of the conference, no refund will be issued. You may substitute another participant from your organisation at any time prior to the conference commencement date should the nominated person be unable to attend. Ai Group is not responsible for any cancellation costs or fees incurred through your travel or accommodation bookings – please refer to their policies for more information. **Privacy Policy** – The Australian Industry Group is bound to the Privacy Act 1988 as amended. The personal information disclosed by you to us will be used for the purpose of identifying you and confirming your participation. If applicable, financial information disclosed by you will be used only for the purposes of effecting the transaction to which it relates, and will be kept securely until legally able to be deleted. Otherwise, the personal information disclosed will be used by us to communicate with you about our products and services. If you do not want to receive communications from us about products or services unrelated to this transaction, please inform the contact specified on this form. Details of our Privacy Policy are available from the contact specified on this form.

Contacts:

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